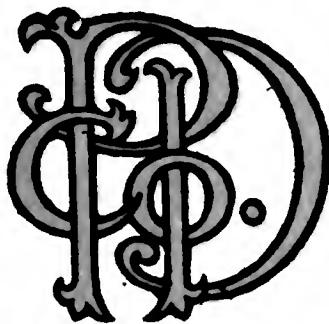
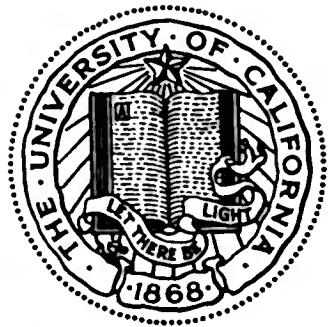


The Housewife's Blue Book

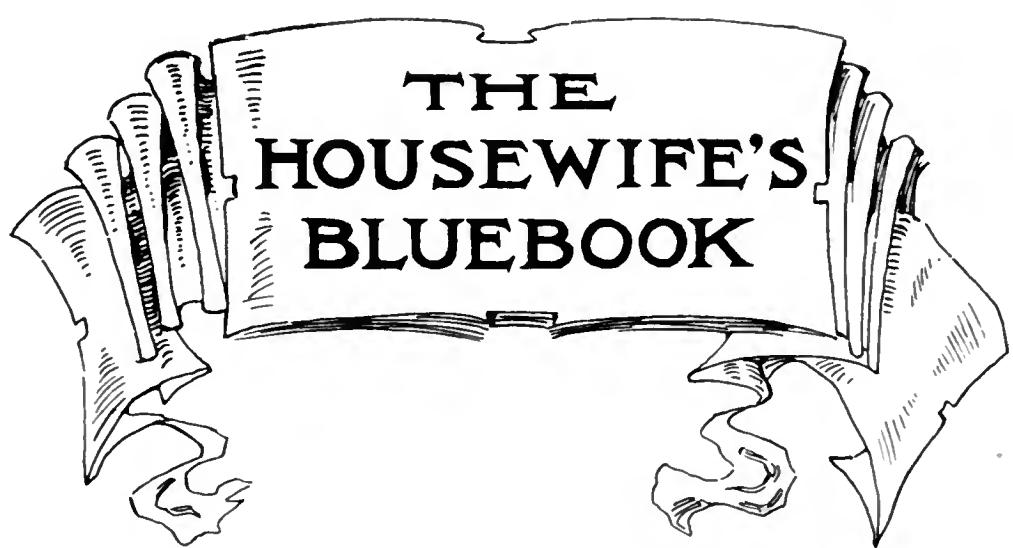


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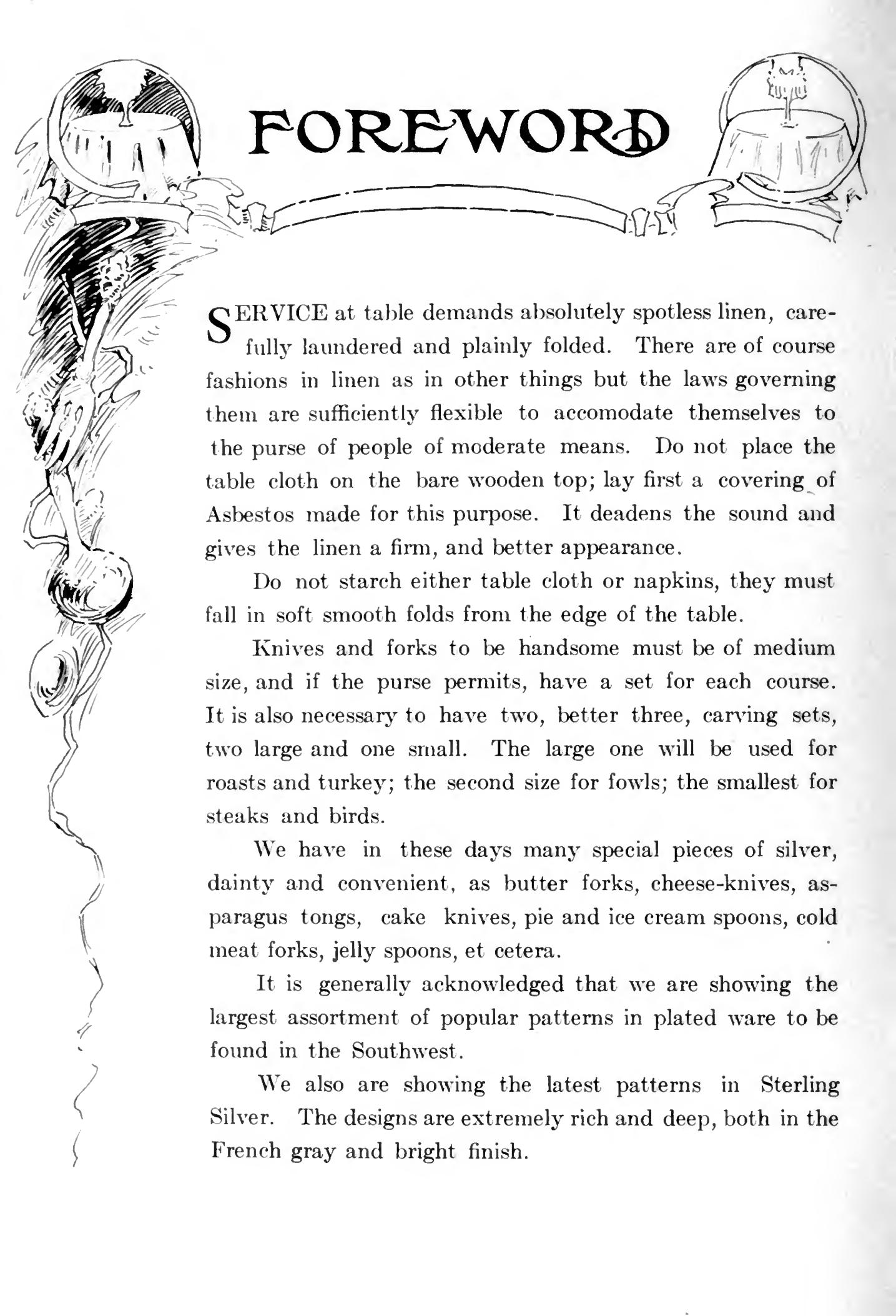
PREFATORY

We have gathered into this book a few items which we believe lovers of art ceramics and those who entertain will consider worth perusing and possible preserving for future reference, and in offering it to our friends we take advantage of the opportunity to express our thanks for the substantial appreciation which our efforts to please have always met at their hands. We have been the pioneers in the importation and introduction of many lines of fine goods, which others thought would not be appreciated in a comparatively new country like the Southwest, but we have found in every case that we did not err in our judgment of your taste. In ceramics, as well as in men, true merit is not always discerned at first glance—it is in constant association for many years that worth counts—and it is gratifying to know that those who allowed themselves to be guided by our experience have been more than satisfied with the results.

Over a quarter of a century of study of these wares has qualified us to advise, and in the light of past experience we feel justified in saying that those in need of China, Glassware, Pottery or Ornaments will find it to their advantage to consult us before making their purchases in these lines.

Very Respectfully,

Parmelee-Dohrmann Co.



FOREWORD

SERVICE at table demands absolutely spotless linen, carefully laundered and plainly folded. There are of course fashions in linen as in other things but the laws governing them are sufficiently flexible to accomodate themselves to the purse of people of moderate means. Do not place the table cloth on the bare wooden top; lay first a covering of Asbestos made for this purpose. It deadens the sound and gives the linen a firm, and better appearance.

Do not starch either table cloth or napkins, they must fall in soft smooth folds from the edge of the table.

Knives and forks to be handsome must be of medium size, and if the purse permits, have a set for each course. It is also necessary to have two, better three, carving sets, two large and one small. The large one will be used for roasts and turkey; the second size for fowls; the smallest for steaks and birds.

We have in these days many special pieces of silver, dainty and convenient, as butter forks, cheese-knives, asparagus tongs, cake knives, pie and ice cream spoons, cold meat forks, jelly spoons, et cetera.

It is generally acknowledged that we are showing the largest assortment of popular patterns in plated ware to be found in the Southwest.

We also are showing the latest patterns in Sterling Silver. The designs are extremely rich and deep, both in the French gray and bright finish.

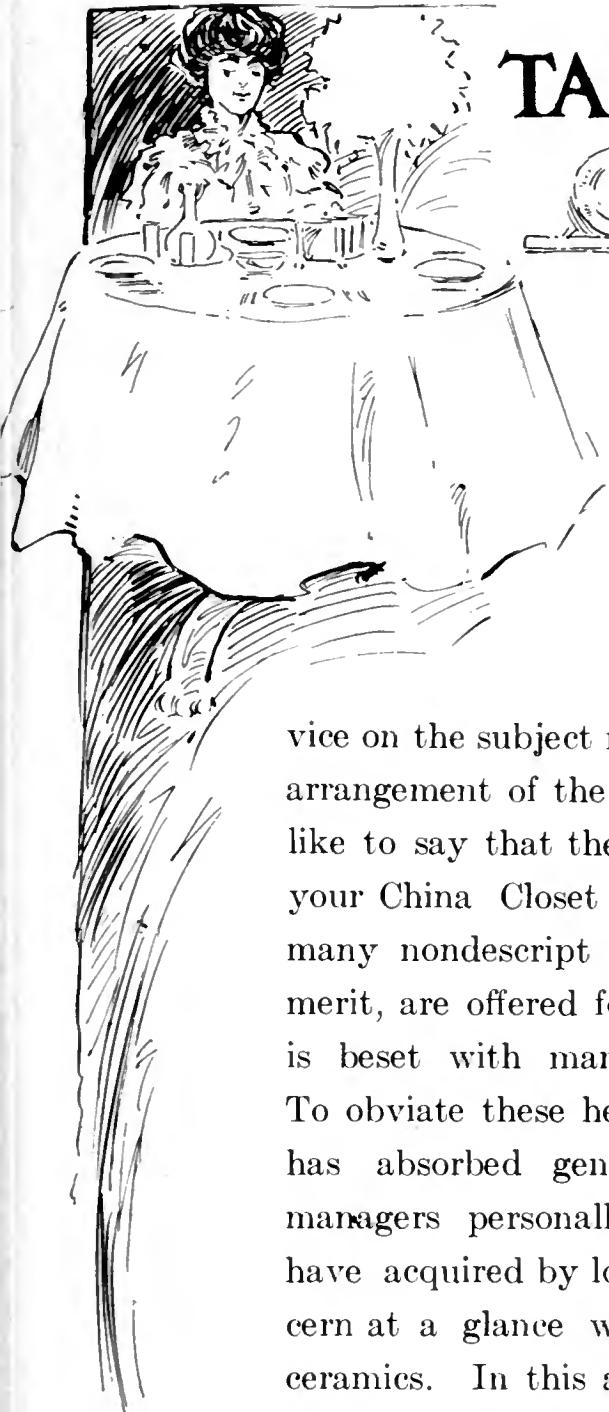
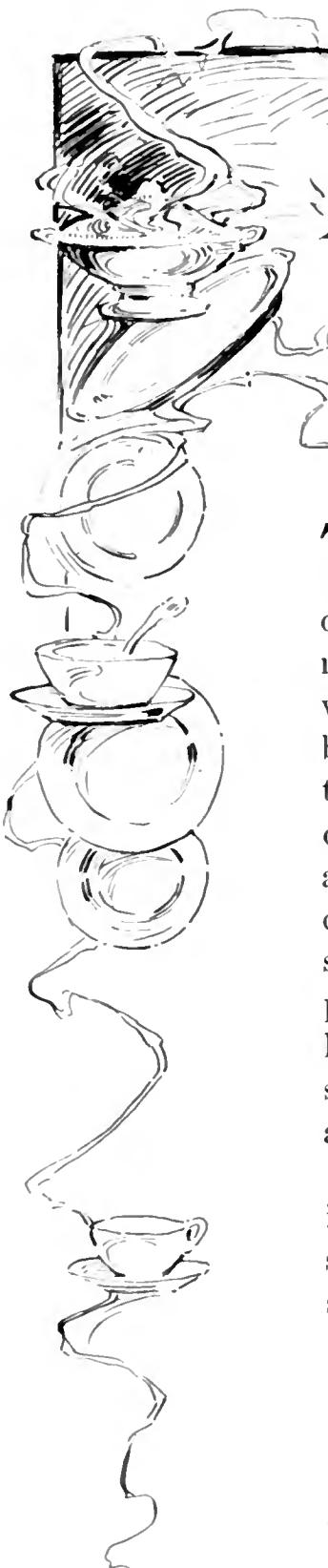


TABLE SERVICE



THE following very complete description of the correct use of China and Glass for Breakfast, Luncheon, Dinner and Tea is from a booklet on the subject by an Eastern authority, and is reproduced here for the benefit of those to whom a little authentic advice on the subject may be acceptable.

Before taking up the arrangement of the tables for the different meals we would like to say that the first thing to be considered in equipping your China Closet is the question of where to buy. So many nondescript wares, possessing no degree of artistic merit, are offered for sale in every city, that the purchaser is beset with many difficulties in making his selections. To obviate these he should patronize an establishment that has absorbed generations of ceramic knowledge, whose managers personally conduct its foreign purchases and have acquired by long years of experience the ability to discern at a glance what is and what is not true art in ceramics. In this article the aim has been to give such information as will intelligently guide the purchaser in selecting a complete table service of China and Glass—information obtained by years of practical study and much travel in those countries where Ceramic Art is dignified by the same rank accorded music, sculpture and painting and justly so, for is it not an association of the latter two?



BREAKFAST



"Small cheer and great welcome
makes a merry feast."

THE breakfast table should be bright and cheerful, with a beautiful china breakfast service in strong colors of blue, pink, green or brown, with gold treatment, which need not entail a great expense. Those who have tried the experiment of using an appropriate breakfast set will bear witness that it is a great mistake to think that "anything will do for breakfast." In many cases the family is brought together at only the morning and evening meals, and it is therefore important that the day should be inaugurated in a pleasant manner. The set selected should be bright, fresh and dainty. With many people the "Indian Tree" or Japan Bombay is very popular, with its inviting blue and red effect. The following constitutes the complete breakfast service, portions of which are, of course, used only at proper seasons of the year:

Fruit Sets, consisting of a fruit dish or basket and individual plates. The plates may or may not be of the same design as the fruit dish, though the colors of both should harmonize.

Porridge Sets, consisting of porridge dish and smaller individual saucers may be of blue underglazed effects or broad floral or geometrical designs.

Breakfast Cups and Saucers should be of medium size, and as they are usually part of the uniform set, should be of the same color.

The Individual Breakfast Plates should be seven and one-half inches in diameter.

The Chop Tray or Round Platter, forming part of the set, which should be ten or twelve inches in diameter, according to the number of persons at the table, is of a very graceful shape, and its



BREAKFAST

size permits greater scope in decorating than is possible with many articles in the service.

The Gravy or Well Dish is an oval or square shaped platter for steaks. It is called a "well dish" because in one end there is an indentation or "well" into which the gravy is drained through several grooves leading from the center of the dish. It is a very practical idea, in that it is more convenient to serve the gravy from the well.

The Cassarole or Covered Round Dish gets its name from the Italian word "casserola," meaning stew-pan or sauce-pan. It is used for chopped beef, creamed potatoes, codfish and cream and other articles of food which should be kept warm while on the table.

Open Vegetable Dishes are made in round, oval or square shapes and of various sizes.

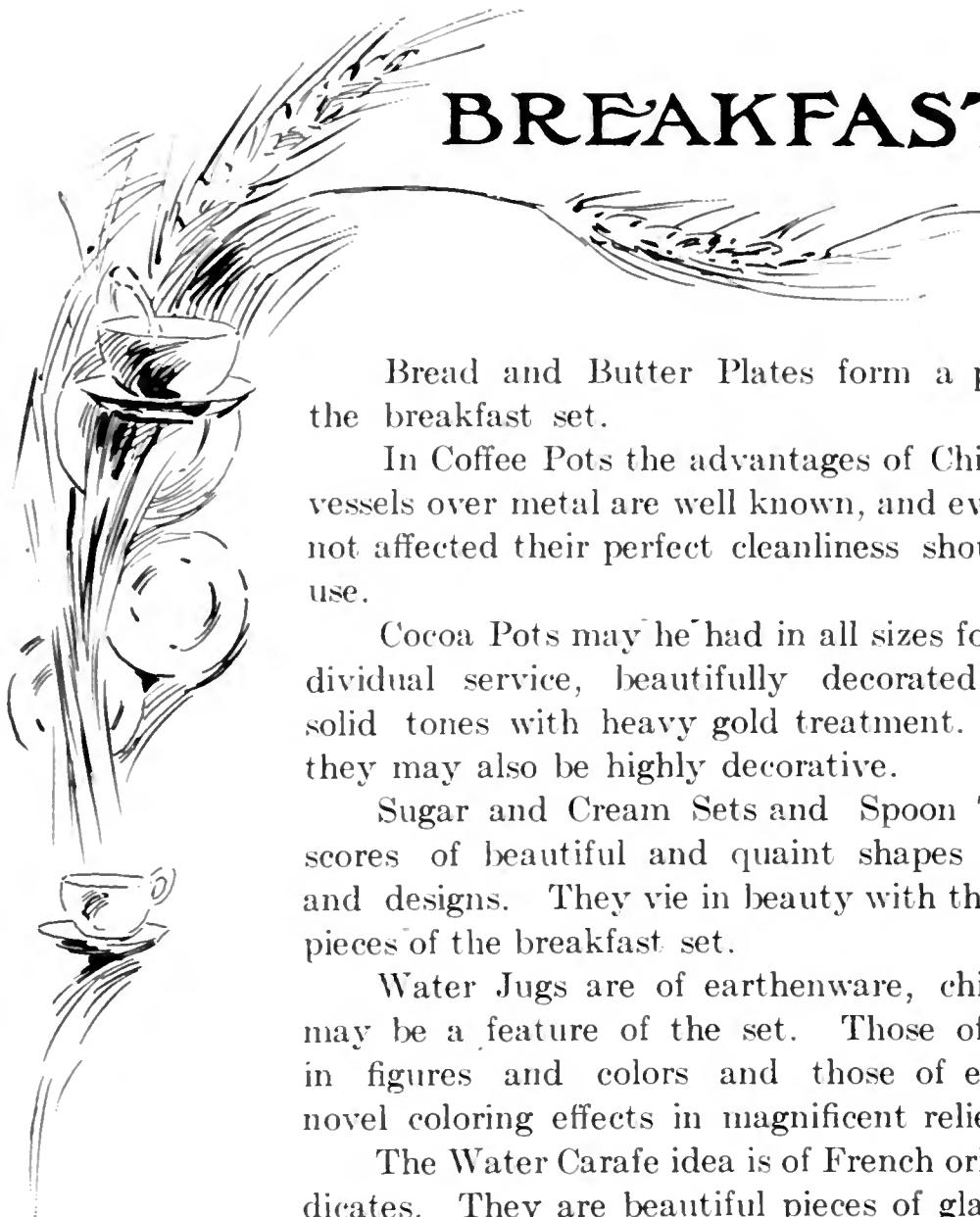
Egg Cups are of two shapes, both of which are shown in beautiful designs. One kind holds the egg so that it may be eaten from the shell, and the other is larger with a stand, and is used by those who prefer to break their eggs into a cup.

Toast Racks are used properly only at the morning meal. All lovers of dry toast appreciate these because there is no other way that the toast can be served in such perfection as with the toast rack, which keeps the pieces separated and preserves their brittleness. Those made of hard metal heavily plated with silver have been most practical.

Wheat Cake Sets consist of a covered muffin dish, individual plates, syrup jug, lemon tray and powdered sugar bowl, all of which harmonize in their decorations.

Roll Trays are shown in various pretty designs. Their proper use is suggested by the name.

The Covered Butter dish may be an odd piece either of china or of glass.



BREAKFAST

Bread and Butter Plates form a practical addition to the breakfast set.

In Coffee Pots the advantages of China or Earthenware vessels over metal are well known, and even if the taste were not affected their perfect cleanliness should commend their use.

Cocoa Pots may be had in all sizes for the table and individual service, beautifully decorated in flowers or rich solid tones with heavy gold treatment. Being odd pieces they may also be highly decorative.

Sugar and Cream Sets and Spoon Trays are made in scores of beautiful and quaint shapes of exquisite colors and designs. They vie in beauty with the other decorative pieces of the breakfast set.

Water Jugs are of earthenware, china or glass, and may be a feature of the set. Those of china are treated in figures and colors and those of earthenware display novel coloring effects in magnificent relief modeling.

The Water Carafe idea is of French origin as the name indicates. They are beautiful pieces of glass, mostly in rich cuttings, though some are prettily etched.

Appollinaris Glasses are fairly large, beautifully light and very transparent, and straight in shape.

Mineral Water Glasses differ from Appollinaris Water glasses only in size, being smaller.

Table Tumblers, shown in rich cuttings, also in fluted, etched and plain styles, should be large enough to hold crushed ice.

Finger bowls are seen in gilded and enameled glass or in rich cut glass. They should be placed on the table at the end of each repast as well as after fruit and other articles of food which require the touch of one's fingers.

Ice Tubs for crushed ice are usually of china or cut glass. They may be used with or without stands.



LUNCHEON

LUNCHEON being usually a light repast, principally of cold or hot bouillon, cold meats, chops, steaks or other meats, salad and vegetables of one or two kinds, it follows that the character of the china should be daintier than that used for breakfast or dinner. There are to be seen many beautiful and delicate tints.

The following is a complete list of the china and glassware used at luncheon:

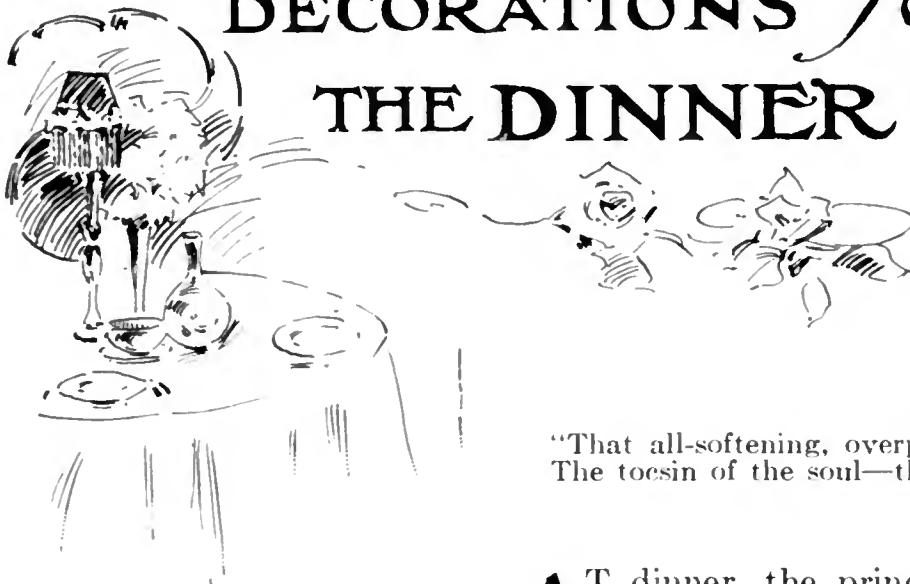
Bouillon Cups	Cake Plate
Chop Tray	Olive Tray
Well Dish	Salted Almond Dishes
Cold Meat Dish	Vinegar and Oil Cruets
Casserole or Covered Round Dish	Salts and Peppers
Open Vegetable Dish	Water Carafe or Pitcher
Sandwich Tray	Water Tumblers
Chocolate, Coffee or Tea Pot	Roman Punch Glasses
Plates, Cups and Saucers	Cruched Ice Tub
Salad Bowl and Individual Salad Plates	Appollinaris Glasses
Celery Tray	Iced Tea Glasess
Bread and Butter Plates	Claret Decanter and Glasses
Fruit Basket or Comport, and Individual Fruit Plates	Rhine Wine Decanter and Glasses
Ice Cream Dish and Individual Plates	Ale Jug and Tumblers
	Beer Tankard, Tumblers or Steins

Chafing Dish

Flower Holders or Fern Stands for decorating.



DECORATIONS FOR THE DINNER TABLE



"That all-softening, overpowering knell,
The tocsin of the soul—the dinner bell."

AT dinner, the principal event of the daily routine of home life, all the members of the family gather about the board with appetites stimulated by the day's exertions, and greater preparations are made than for any other repast. It is therefore fitting that there should be a generous welcome for each member of the family as well as for guests.

Beautiful flowers make the most appropriate decorations on the ground work of immaculate linen and under the soft rays of the candelabra or banquet lamps; and all of these have an influence and significance. There is an unspeakable purity in the linen's whiteness, and glorious cheer in the mellow light and a balm in the blossom's fragrance. The flowers may be arranged in a center group of beautiful vases, a cluster of roses or other flowers in a single vase, or growing ferns in fern stands may be used. For formal dinners a single bud or boutonniere in a flower tube is placed at each service plate.

After the arrangement of the flower decorations comes the placing of the napkins, cutlery, silver and glass according to the courses and wines to be served. The wines should be graded up from the mild to the better vintages as the dinner progresses, until the game and roast courses are reached, when the wines should be of the highest grade.

The following is a list of the indispensable and necessary pieces of china and glass for correct dinner service, together with those pieces solely employed for decorative effects. They are given in the order in which they are placed on the table during dinner.

DINNER

DECORATIONS FOR THE DINNER TABLE.

Banquet Lamps or Candelabra, Flower vases, tubes or stands containing the proper floral pieces.

THE DINNER CHINA AND GLASS.

(Pieces intended only for a specific course are to be removed from the table at the end of that course.)

Service Plates	Celery Dips
Bread and Butter Plates	Salted Almond Dishes
Olive Dish	The Silver
Radish Dish	The Cutlery
Celery Dish	The Glass, for water and wine.

THE OYSTER, OR FIRST COURSE.

Oyster Plates	Tabasco Sauce Bottle
Worcestershire Sauce Bottle	Horseradish Pot
Mustard Pot	Lemon Tray
Salts and Peppers	Vinegar Cruets
	Sauterne Decanter and Glasses

THE SOUP, OR SECOND COURSE.

Soup Tureen	Individual Soup Plates
Wafer Tray or Cracker Jar	Madeira or Sherry Decanter and Glasses

THE FISH, OR THIRD COURSE.

Fish Dish	Sauce Boat
Ramekins	Individual Fish Plates
Rhine Wine Decanter and Glasses.	

THE ENTRÉE, OR FOURTH COURSE.

Entree Dish	Individual Entree Plates
	Bordeaux or Claret Decanter Glasses

THE ROAST, OR FIFTH COURSE.

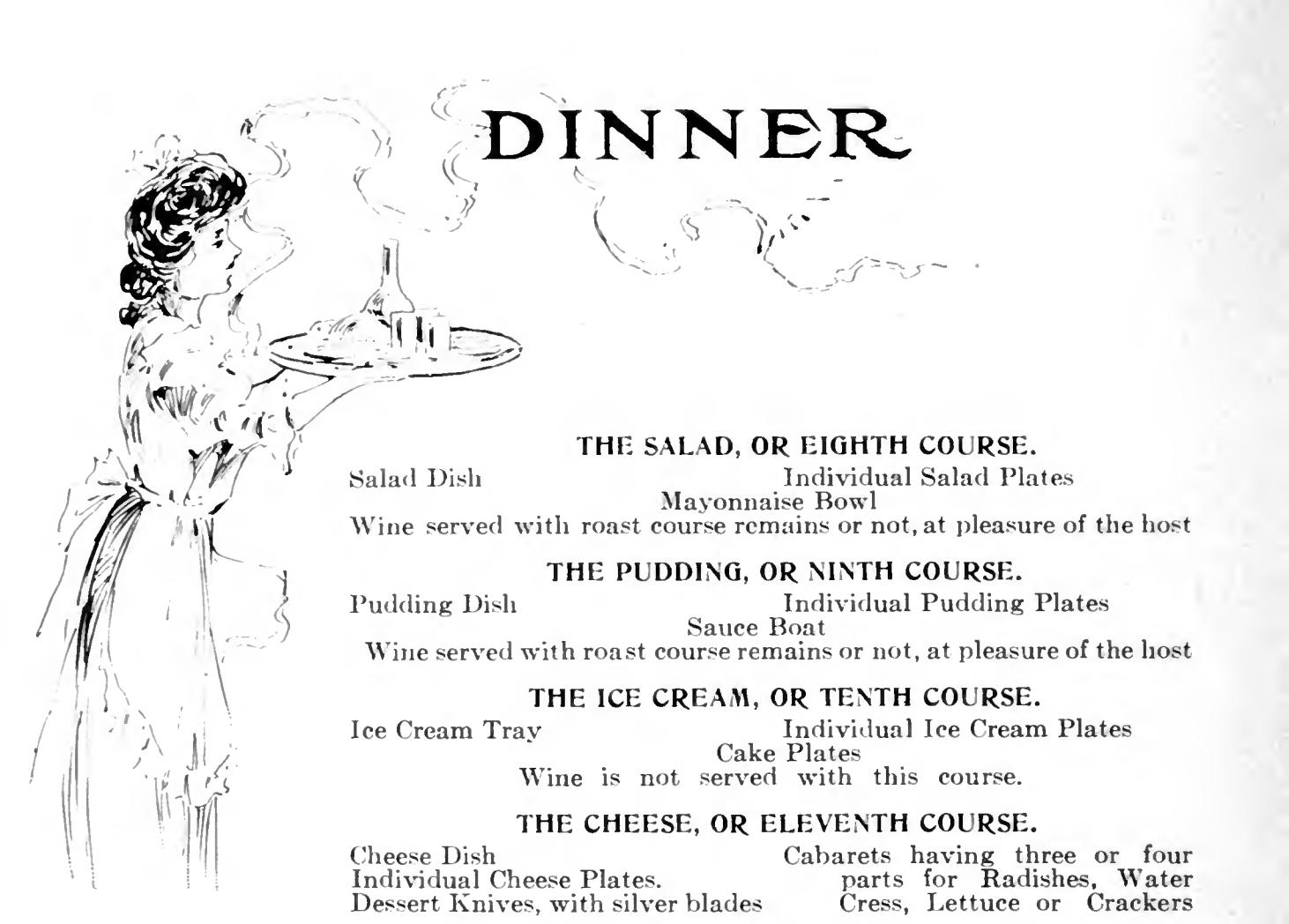
Roast Platter	Gravy Tureen
Two Vegetable Dishes	Individual Plates
Champagne Glasses, or Decanter and Glasses for Bordeaux, Hock, Burgundy or Claret.	
Sherbet or Punch Glasses.	

THE ASPARAGUS, OR SIXTH COURSE.

Platter	Sauce Boat	Individual Plates
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THE GAME, OR SEVENTH COURSE.

Salad Dish	Individual Salad Plates
Game Dish	Mayonnaise Bowl
Two Jelly Dishes	Individual Game Plates
Same Wine as for Roast Course	



DINNER

THE SALAD, OR EIGHTH COURSE.

Salad Dish	Individual Salad Plates
	Mayonnaise Bowl
Wine served with roast course remains or not, at pleasure of the host	

THE PUDDING, OR NINTH COURSE.

Pudding Dish	Individual Pudding Plates
	Sauce Boat
Wine served with roast course remains or not, at pleasure of the host	

THE ICE CREAM, OR TENTH COURSE.

Ice Cream Tray	Individual Ice Cream Plates
	Cake Plates
Wine is not served with this course.	

THE CHEESE, OR ELEVENTH COURSE.

Cheese Dish	Cabarets having three or four
Individual Cheese Plates.	parts for Radishes, Water
Dessert Knives, with silver blades	Cress, Lettuce or Crackers

THE FRUIT, OR TWELFTH COURSE.

Fruit Comports or Basket for Fruit, Nuts, Raisins, etc.	Individual Dessert Plates Silver Knives
	Port or Madeira Wine Decanter and Glasses.

THE CAFE NOIR, OR THIRTEENTH COURSE.

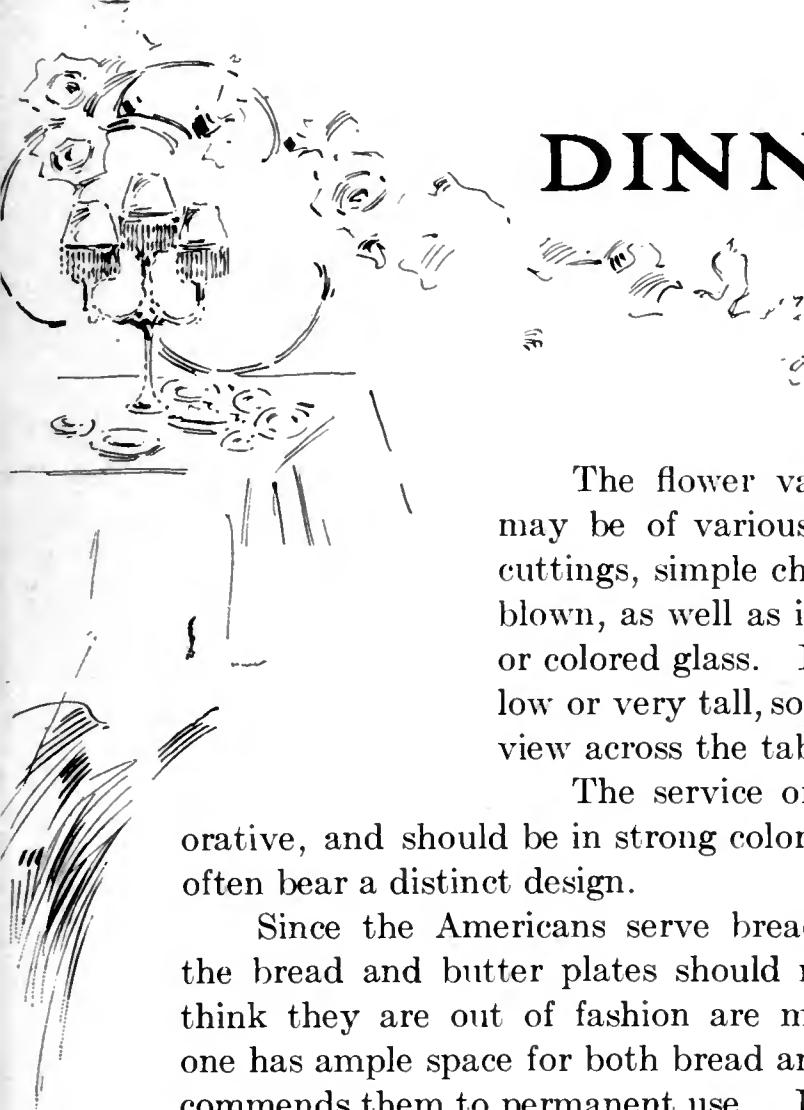
Coffee Maker or Pot	Cups and Saucers
Sugar Bowl	Cognac Decanter and Glasses
Spoon Tray	

FINAL COURSE.

Liqueur Decanter and Glasses	Cordial Decanter and Glasses, or Creme
Punch Bowl and Cups (for Banquets and Weddings)	de Menthe Decanter and Glasses
	Candlesticks and Ash Trays for Cigars

Having briefly outlined the requirements in the way of china and glass used in the correct service of dinner, we will now go a little deeper into details, as there are many minor points on which the reader may still desire information.

In considering the decoration of the table there are hardly any separate articles which alone add such a wealth of brilliancy and comfort to the dinner as the artistic electric lamp, or the candelabra. Their soft light on china and linen combines with the floral pieces in adding lustre to the occasion.



DINNER

The flower vases, tubes and fern stands may be of various sizes and shapes in rich deep cuttings, simple chaste patterns, or plain crystal blown, as well as in rich gold effects of crystal or colored glass. It is well to select vases either low or very tall, so that they do not obstruct the view across the table.

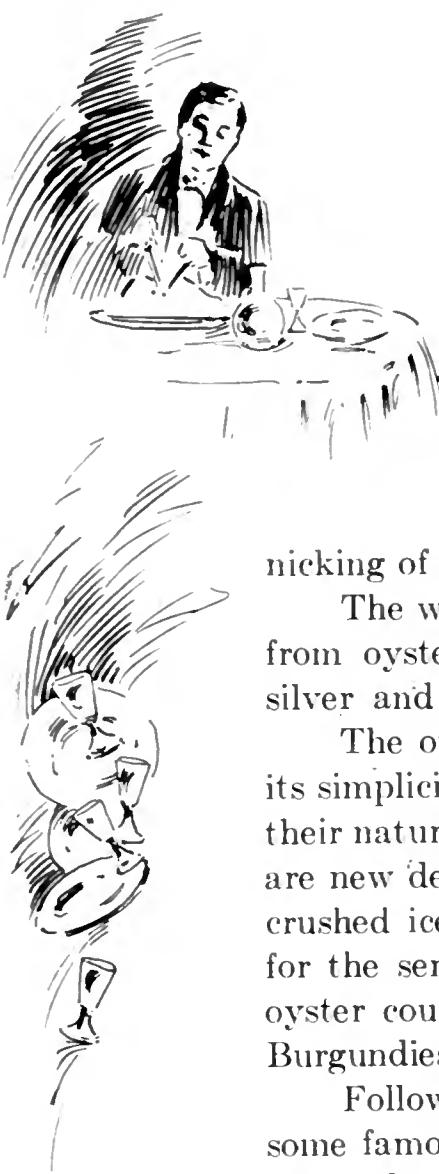
The service or place plates are purely decorative, and should be in strong colors and rich gold effects. They often bear a distinct design.

Since the Americans serve bread and butter at every meal, the bread and butter plates should not be omitted. People who think they are out of fashion are misinformed. On these plates one has ample space for both bread and butter. Their convenience commends them to permanent use. In decoration they may match the roast set, or be of a color harmonizing with all the china, preferably in white and gold.

Olives, radishes and celery are most palatable when served cold, consequently the dish for each should be deep enough to hold sufficient cracked ice to bed them in. The mistake of serving celery in high glass stands is sometimes made, but when served in this way it soon wilts and loses its flavor. It should properly be served in a tray for that purpose, which, being an odd piece, may be a decorative feature of the table.

Individual Celery Dips for salt are smaller than an ordinary salt, and especially adapted to individual use.

The silver, sterling always preferred, should be neatly designed. Unplated, steel blade knives, kept sharp, should be used for all meats and game. Those with pearl handles are durable and in good taste. A special fish knife and fork are made for the fish course. The carving knife should always have a keen edge if the good nature of the carver is to be preserved.



DINNER

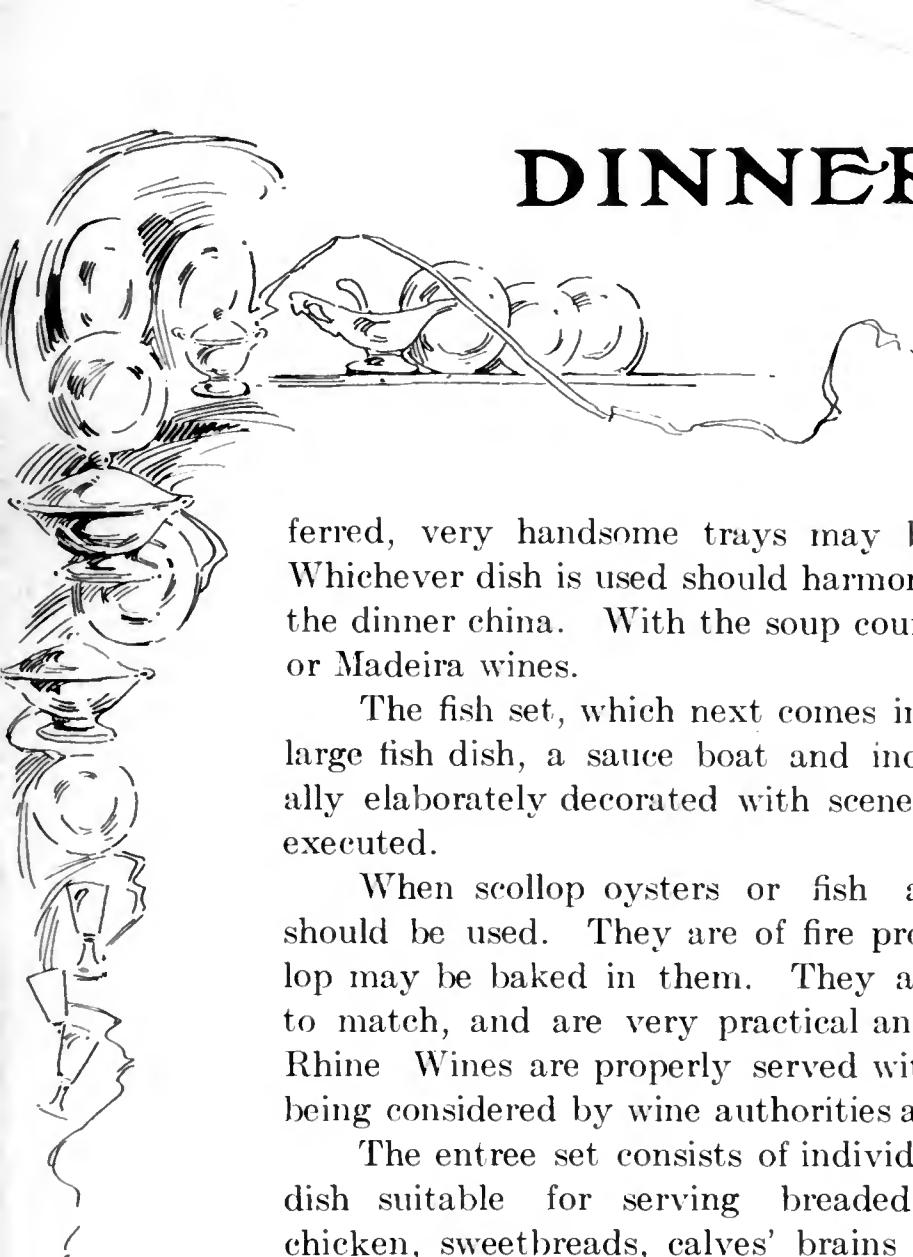
In carving poultry or game a very practical addition to the carving set is the poultry shears, for severing joints, etc. They are made of the best nickel steel, nickel-plated, are shaped especially for the purpose, and their use prevents the dulling or nicking of the carving knife on the bones of the fowl.

The water goblets and wine-glasses for the different courses from oysters to dessert should be placed on the table with the silver and the napkins.

The oyster course needs no lengthy comment by reason of its simplicity. Oysters and clams should always be served in their natural shells, otherwise much of the flavor is lost. There are new deep oyster plates in which to imbed shell oysters in crushed ice. They are preferable to the plates heretofore made for the serving of oysters. The proper wines to serve with the oyster course are white wines, either White Bordeaux, White Burgundies, Moselle, or Rhine Wines.

Following the oyster course at American dinners, although some famous diners and epicures hold that this order should be reversed, comes the soup course. The kind of soup one should serve depends on the sumptuousness of the courses that follow it. When the dinner courses are light a thick soup should be served in goodly portions, but in heavy course dinners a clear soup is preferable and should be served in smaller portions. The proper way to serve hot or cold bouillon or chicken broth is in a two-handled cup with saucer, the cup being about the size of an ordinary tea cup. Soup plates of the old rim shape are proper for all kinds of soups, but some prefer a coupe shape (without the horizontal rim), and for cream soups two-handled, low-shaped bowls with plates are used. The Soup Tureen is an important piece and may be highly decorated. Tureens are made in various shapes and sizes.

Cracker Jars for the oyster or small biscuit are odd pieces, of different shapes with wide mouths. Where salted wafers are pre-



DINNER

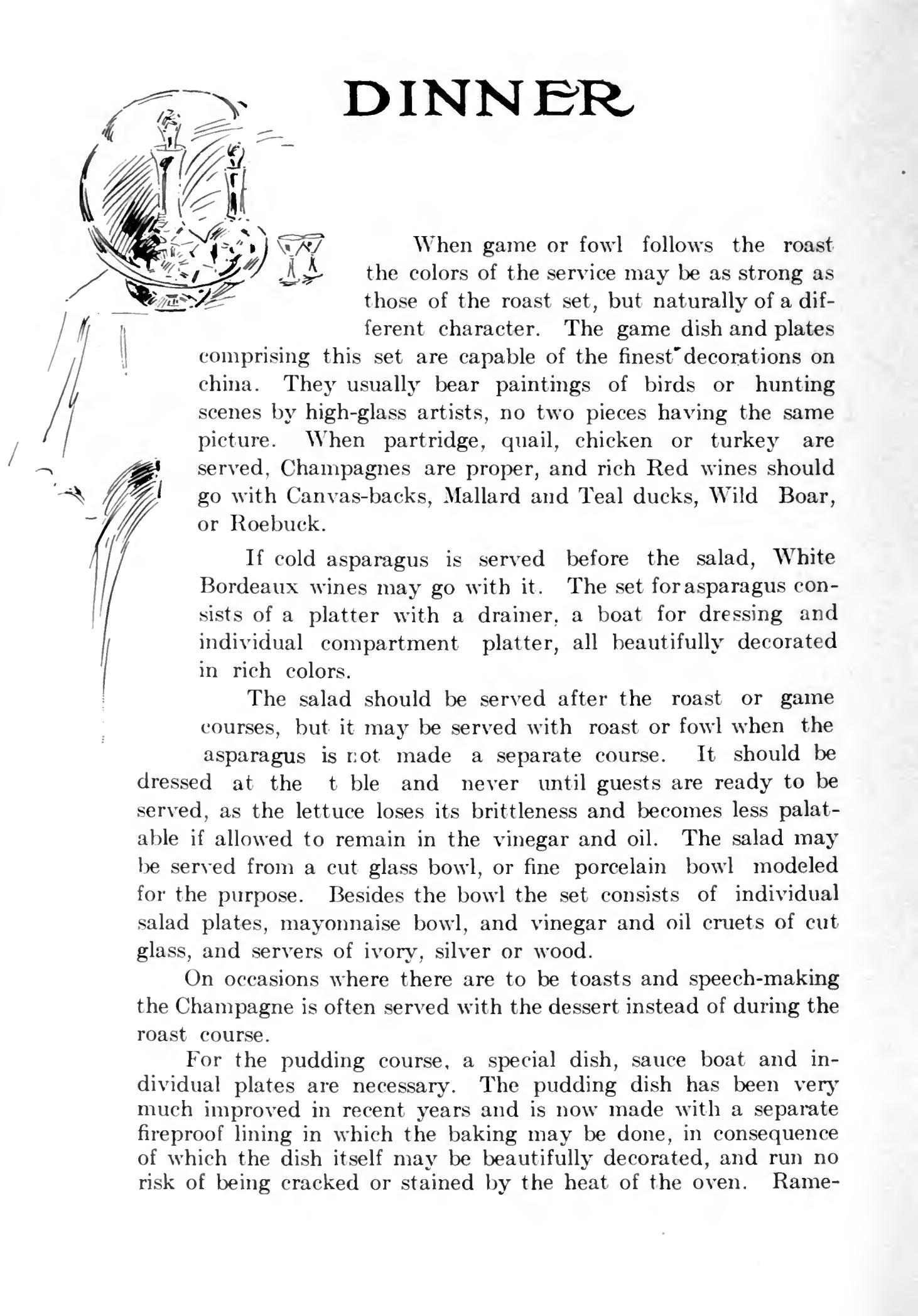
ferred, very handsome trays may be obtained for them. Whichever dish is used should harmonize with the articles of the dinner china. With the soup course is served the Sherry or Madeira wines.

The fish set, which next comes into use consists of a large fish dish, a sauce boat and individual plates, all usually elaborately decorated with scenes from fishdom deftly executed.

When scollop oysters or fish are served, ramekins should be used. They are of fire proof china and the scollop may be baked in them. They are made with saucers to match, and are very practical and satisfactory. Choice Rhine Wines are properly served with the fish course, they being considered by wine authorities as essentially fish wines.

The entree set consists of individual plates and a round dish suitable for serving breaded chops, fricassee of chicken, sweetbreads, calves' brains or whatever else the entree may be. The individual plates should harmonize in color and design with the dish. Red Bordeaux wines may be properly served with this course.

Next follows the roast or heavy course, for which there is a special set consisting of a large sized platter, two covered vegetable dishes, a gravy tureen and plates to match. The roast course is the main feature of the dinner and the china for it should be more elaborately decorated than that used for the other courses. A very effective dinner service is that in which the decorations of the china increase in color and design with the progress of the dinner from oysters to roast, the roast set being a fitting climax to the preceeding sets in richness of design. The appropriate wines for this course are dry Champagnes or rich Red wines, such as Bordeaux, sparkling Burgundies or Clarets, and the glasses used should be the most exquisite obtainable.



DINNER

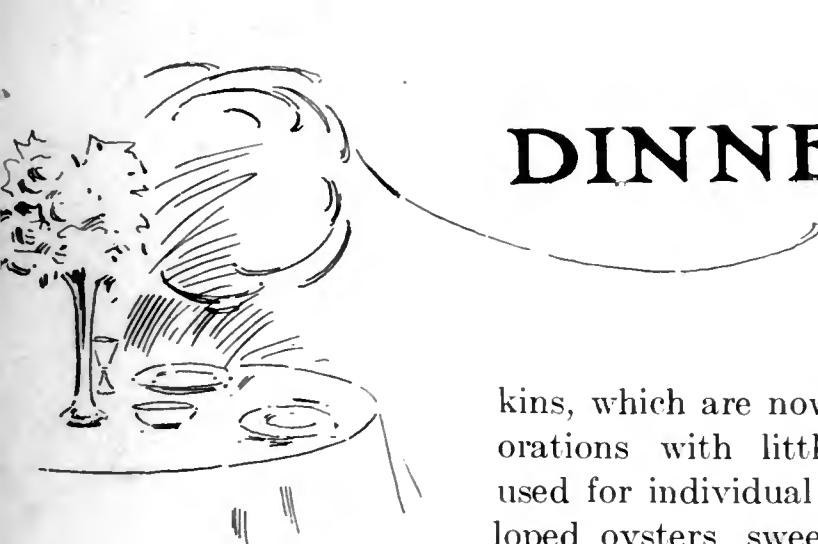
When game or fowl follows the roast the colors of the service may be as strong as those of the roast set, but naturally of a different character. The game dish and plates comprising this set are capable of the finest decorations on china. They usually bear paintings of birds or hunting scenes by high-glass artists, no two pieces having the same picture. When partridge, quail, chicken or turkey are served, Champagnes are proper, and rich Red wines should go with Canvas-backs, Mallard and Teal ducks, Wild Boar, or Roebuck.

If cold asparagus is served before the salad, White Bordeaux wines may go with it. The set for asparagus consists of a platter with a drainer, a boat for dressing and individual compartment platter, all beautifully decorated in rich colors.

The salad should be served after the roast or game courses, but it may be served with roast or fowl when the asparagus is not made a separate course. It should be dressed at the table and never until guests are ready to be served, as the lettuce loses its brittleness and becomes less palatable if allowed to remain in the vinegar and oil. The salad may be served from a cut glass bowl, or fine porcelain bowl modeled for the purpose. Besides the bowl the set consists of individual salad plates, mayonnaise bowl, and vinegar and oil cruets of cut glass, and servers of ivory, silver or wood.

On occasions where there are to be toasts and speech-making the Champagne is often served with the dessert instead of during the roast course.

For the pudding course, a special dish, sauce boat and individual plates are necessary. The pudding dish has been very much improved in recent years and is now made with a separate fireproof lining in which the baking may be done, in consequence of which the dish itself may be beautifully decorated, and run no risk of being cracked or stained by the heat of the oven. Rame-



DINNER

kins, which are now to be had in the finest decorations with little plates to match, are often used for individual puddings as well as for scalloped oysters, sweetbreads, etc.

After this course the china and glass are removed, leaving only champagne glasses, floral decorations and candelabra or lamp.

The ice cream set, consisting of a tray, individual plates and cake plates may show pleasing contrasts in gold and color.

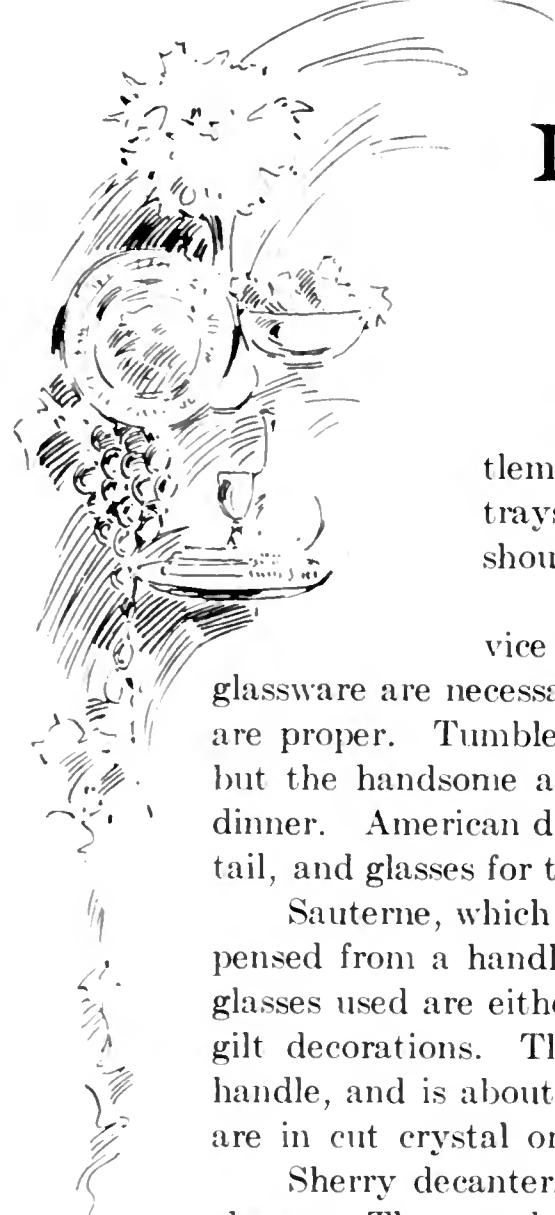
Cake plates are very necessary adjuncts to the proper serving of ice cream. They should blend fittingly with the ice cream set.

The cheese course is served with a set consisting of a cheese dish, individual plates, and cabarets, the latter having three or four compartments for radishes, lettuce, celery, water cress or young onions. Some kinds of cheese need to be kept moist and should be dispensed from a wedge-shaped or round glass stand with a cover, made for the purpose. Brie, Camembert, and other like cheese are served from a small plate. The custom of serving with the cheese, lettuce, radishes, and other vegetables of the same family in cabarets, which is popular in England, might well be adopted in America, for the combinations of the flavors is quite palatable. Dessert knives with silver blades should be used with the course.

The proper service for the fruit course consists of footed fruit comports and footed dishes with plates to match, decorated in rich tones in flowers or fruit effects or embellished in encrusted gold. Silver dessert knives are to be used with the dessert course.

The Cafe Noir course is served with a special set consisting of a coffee maker or coffee pot, cups, saucers, sugar bowl, and spoon tray. Cups of moderate size, admitting of fantastic decorations in high colors are most satisfactory. Cognac of fine flavor is frequently mixed in small portions with the coffee, after the French custom.

The last course is usually a light indulgence in either Liqueurs, cordials or Creme de Menthe. At weddings, banquets or state dinners, punch is dispensed.



DINNER

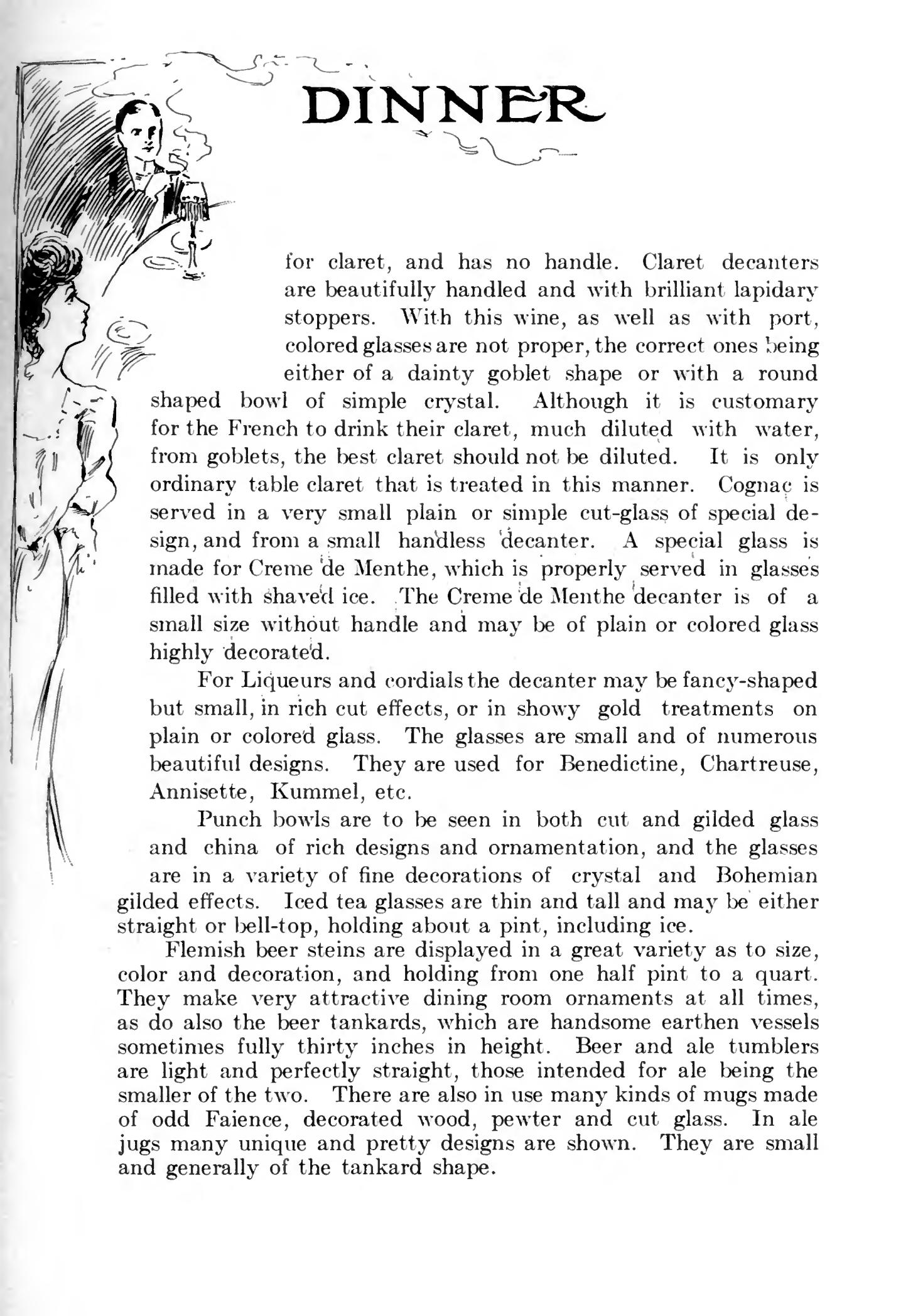
After this the ladies withdraw, leaving the gentlemen to enjoy their cigars. Candlesticks and ash trays, the latter of various shapes and decorations, should be placed before each smoker.

In concluding the description of the correct service of the dinner, a few words in relation to the glassware are necessary. For water, goblets, and not tumblers, are proper. Tumblers may be used at breakfast and luncheon, but the handsome and convenient goblet should be in evidence at dinner. American dinners are now usually prefaced with a cocktail, and glasses for this are to be had plain, fancy gilt, or richly cut.

Sauterne, which is served with the oyster course, should be dispensed from a handless decanter heavily cut or engraved, and the glasses used are either with green bowls and crystal stems, or with gilt decorations. The decanter for Madeira is finely cut, has no handle, and is about the size of those used for claret. The glasses are in cut crystal or treated with gold.

Sherry decanters and glasses are seen in a variety of graceful shapes. The popular glass for sherry is the taper shape, slightly flared at the top. For Rhine wine, decanter and glasses are shown in various colors and the stems and bowls are of quaint shapes, sometimes cut and sometimes richly gilded. It is one of the laws of the Medes and Persians that the finer the quality of the wines the finer and richer the glass in which it is served. Sherbert Cups are to be seen in a great variety of decorations in Bohemian gilt, and crystal cut effects.

Although there are pitchers made for serving champagne it is most effectively served from the original bottle to the especially designed glasses which have a saucer-shaped bowl. Burgundy glasses are of a capacity between those of sherry and claret, and are in cut crystal or richly decorated. In serving port wine no colored glasses are ever used, the proper glasses being simple crystal or adorned with gold. The decanter for this wine is smaller than that



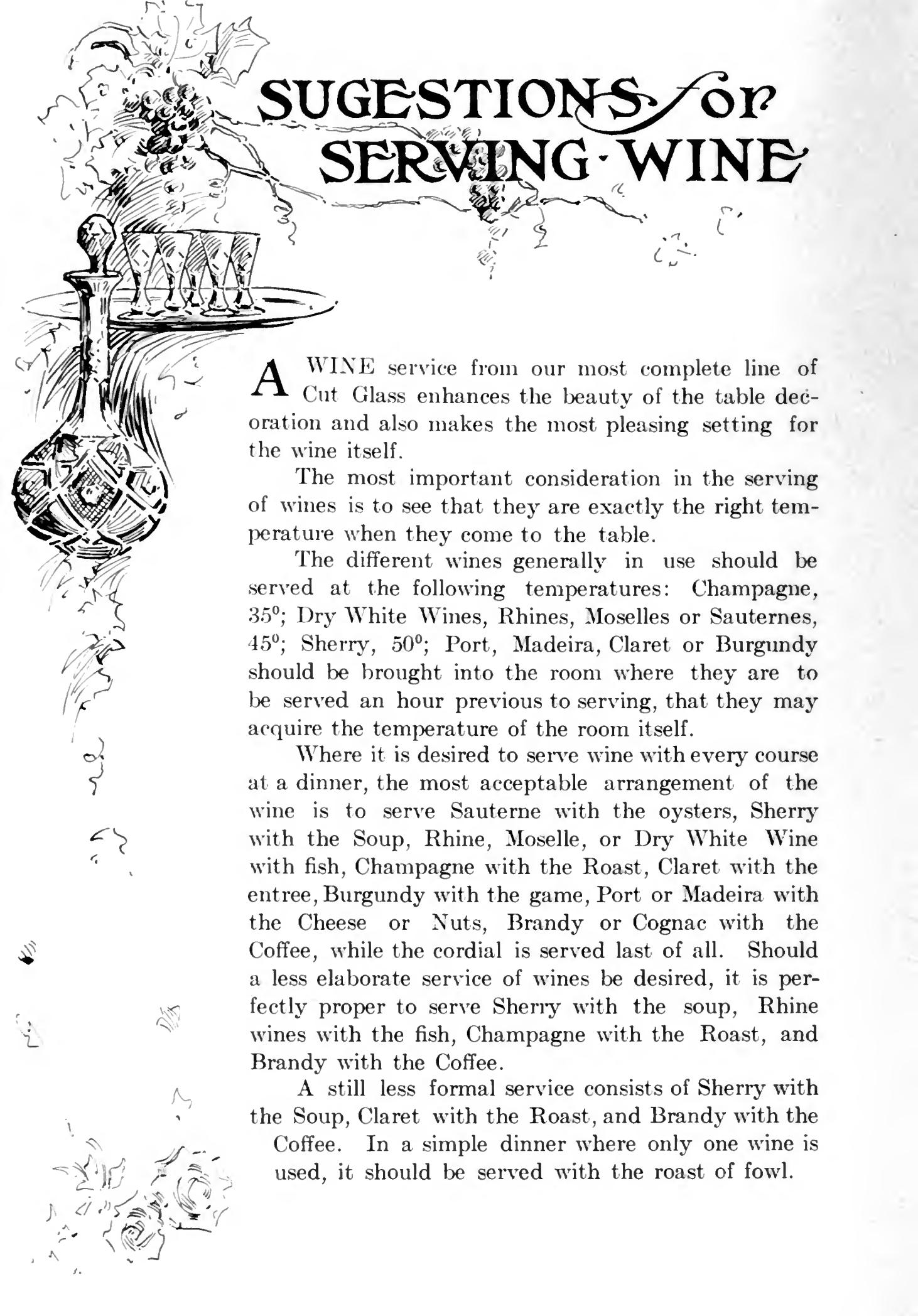
DINNER

for claret, and has no handle. Claret decanters are beautifully handled and with brilliant lapidary stoppers. With this wine, as well as with port, colored glasses are not proper, the correct ones being either of a dainty goblet shape or with a round shaped bowl of simple crystal. Although it is customary for the French to drink their claret, much diluted with water, from goblets, the best claret should not be diluted. It is only ordinary table claret that is treated in this manner. Cognac is served in a very small plain or simple cut-glass of special design, and from a small handleless decanter. A special glass is made for Creme de Menthe, which is properly served in glasses filled with shaved ice. The Creme de Menthe decanter is of a small size without handle and may be of plain or colored glass highly decorated.

For Liqueurs and cordials the decanter may be fancy-shaped but small, in rich cut effects, or in showy gold treatments on plain or colored glass. The glasses are small and of numerous beautiful designs. They are used for Benedictine, Chartreuse, Annisette, Kummel, etc.

Punch bowls are to be seen in both cut and gilded glass and china of rich designs and ornamentation, and the glasses are in a variety of fine decorations of crystal and Bohemian gilded effects. Iced tea glasses are thin and tall and may be either straight or bell-top, holding about a pint, including ice.

Flemish beer steins are displayed in a great variety as to size, color and decoration, and holding from one half pint to a quart. They make very attractive dining room ornaments at all times, as do also the beer tankards, which are handsome earthen vessels sometimes fully thirty inches in height. Beer and ale tumblers are light and perfectly straight, those intended for ale being the smaller of the two. There are also in use many kinds of mugs made of odd Faience, decorated wood, pewter and cut glass. In ale jugs many unique and pretty designs are shown. They are small and generally of the tankard shape.



SUGESTIONS for SERVING WINE

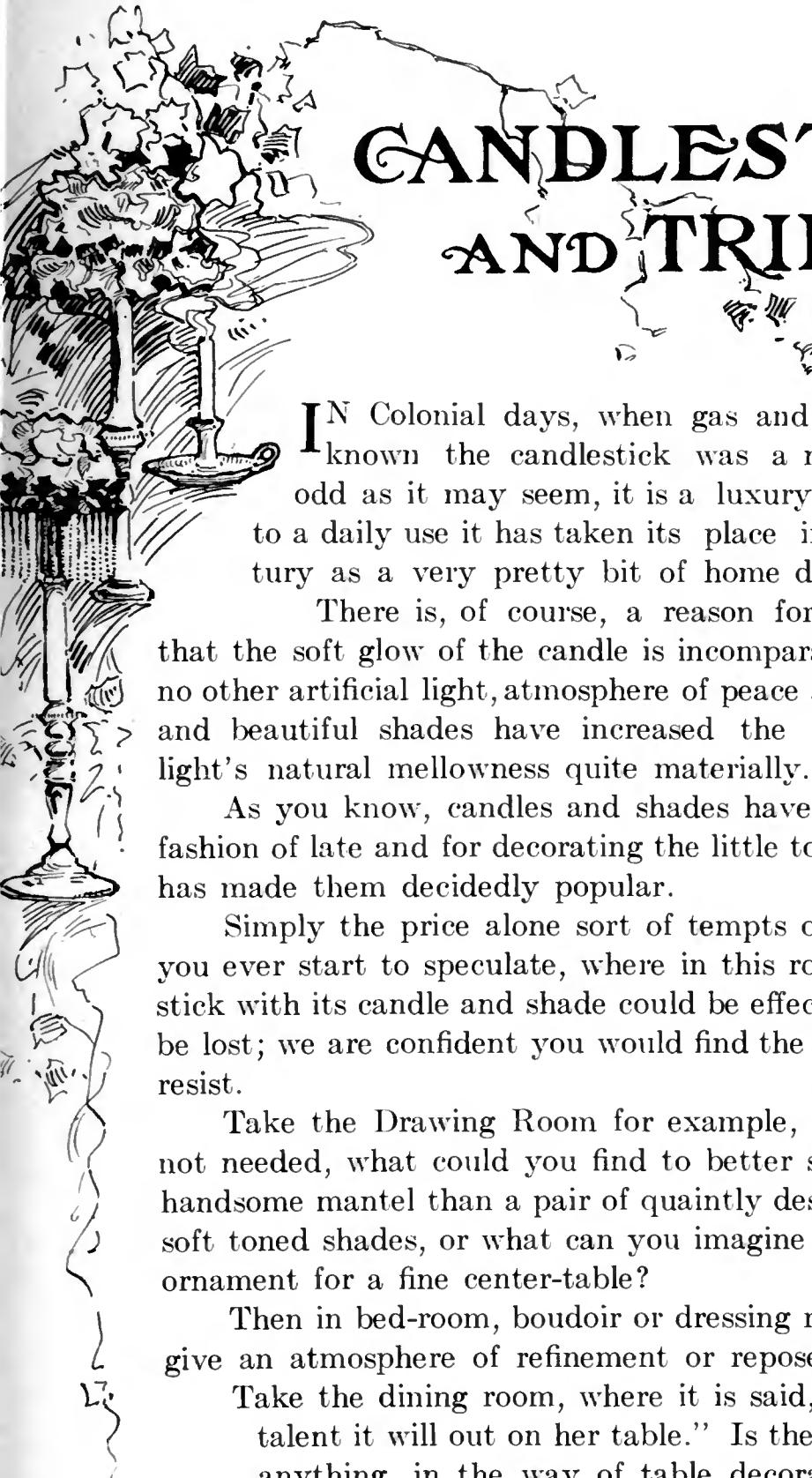
A WINE service from our most complete line of Cut Glass enhances the beauty of the table decoration and also makes the most pleasing setting for the wine itself.

The most important consideration in the serving of wines is to see that they are exactly the right temperature when they come to the table.

The different wines generally in use should be served at the following temperatures: Champagne, 35°; Dry White Wines, Rhines, Moselles or Sauternes, 45°; Sherry, 50°; Port, Madeira, Claret or Burgundy should be brought into the room where they are to be served an hour previous to serving, that they may acquire the temperature of the room itself.

Where it is desired to serve wine with every course at a dinner, the most acceptable arrangement of the wine is to serve Sauterne with the oysters, Sherry with the Soup, Rhine, Moselle, or Dry White Wine with fish, Champagne with the Roast, Claret with the entree, Burgundy with the game, Port or Madeira with the Cheese or Nuts, Brandy or Cognac with the Coffee, while the cordial is served last of all. Should a less elaborate service of wines be desired, it is perfectly proper to serve Sherry with the soup, Rhine wines with the fish, Champagne with the Roast, and Brandy with the Coffee.

A still less formal service consists of Sherry with the Soup, Claret with the Roast, and Brandy with the Coffee. In a simple dinner where only one wine is used, it should be served with the roast of fowl.



CANDLESTICKS AND TRIMMING

IN Colonial days, when gas and electricity were unknown the candlestick was a necessity, while today odd as it may seem, it is a luxury. From a daily need to a daily use it has taken its place in the twentieth century as a very pretty bit of home decoration.

There is, of course, a reason for all this,—the reason that the soft glow of the candle is incomparable; it suggests as can no other artificial light, atmosphere of peace and ease and comfort, and beautiful shades have increased the charm of the candle light's natural mellowness quite materially.

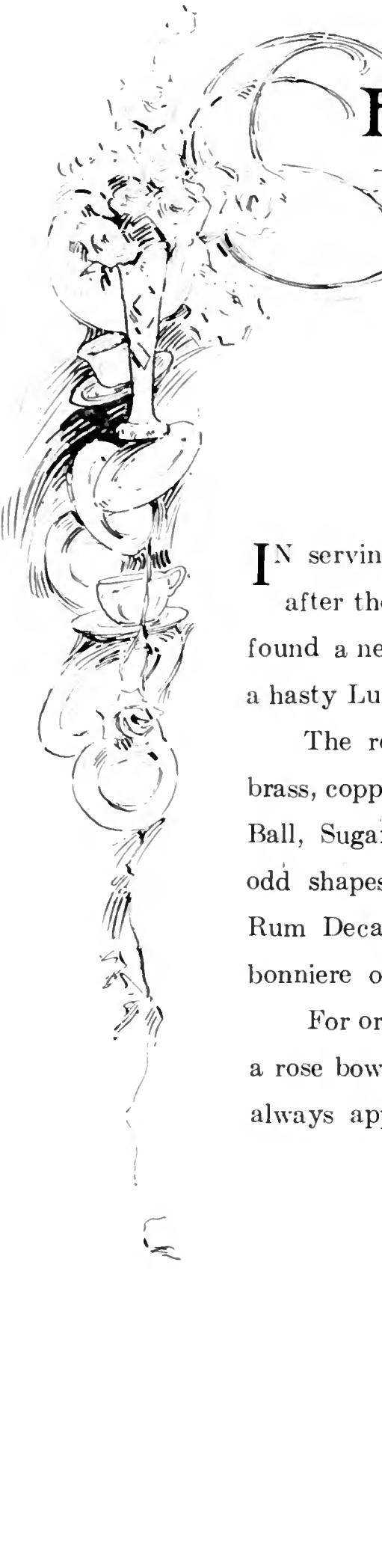
As you know, candles and shades have come very much into fashion of late and for decorating the little touch of color they give, has made them decidedly popular.

Simply the price alone sort of tempts one to buy, but should you ever start to speculate, where in this room, or that, a candlestick with its candle and shade could be effectively used, you would be lost; we are confident you would find the temptation too hard to resist.

Take the Drawing Room for example, when strong lights are not needed, what could you find to better set off the beauty of a handsome mantel than a pair of quaintly designed candlesticks and soft toned shades, or what can you imagine would make a prettier ornament for a fine center-table?

Then in bed-room, boudoir or dressing room what could better give an atmosphere of refinement or repose?

Take the dining room, where it is said, "If a woman has any talent it will out on her table." Is there anything, absolutely anything, in the way of table decoration you can think of that adds so effective a touch. There is an irresistible charm that the candle-light throws over pure damask or dull polished mahogany—a charm that transforms and goes forward, inspiring hostess and guests gathered around the festive board with that delightful spirit of jollity and good cheer.



FIVE O'CLOCK TEA

IN serving refreshments at home at a late Luncheon or after the Theatre, a Five O'clock Tea Kettle will be found a necessary adjunct to the Chafing Dish in preparing a hasty Luncheon.

The requisites for a Five O'clock Tea Table are the brass, copper or silver Tea Kettle, the Tea Pot and Tea Ball, Sugar Bowl and Cream Pitcher, Cups and Saucers of odd shapes and designs, Small Plates, Cake Plates Rum Decanter, Lemon Tray, Spoon Tray and Bon-bonniere or Candy Dish.

For ornamentation, a delicate vase of flowers, or a rose bowl and candlesticks of dainty patterns are always appropriate.





The CHAFING DISH

THE use of the chafing dish is said to date from the time of Homer, but never has it been so popular or in such general use as at the present day. Its popularity is well deserved, however, for those who have used it in regular housekeeping, in bachelor apartments, in the artists' quarters in modern Bohemia, in the house-boat, or in the camp, have found it a very useful article either for a regular meal or for an impromptu dish in an emergency.

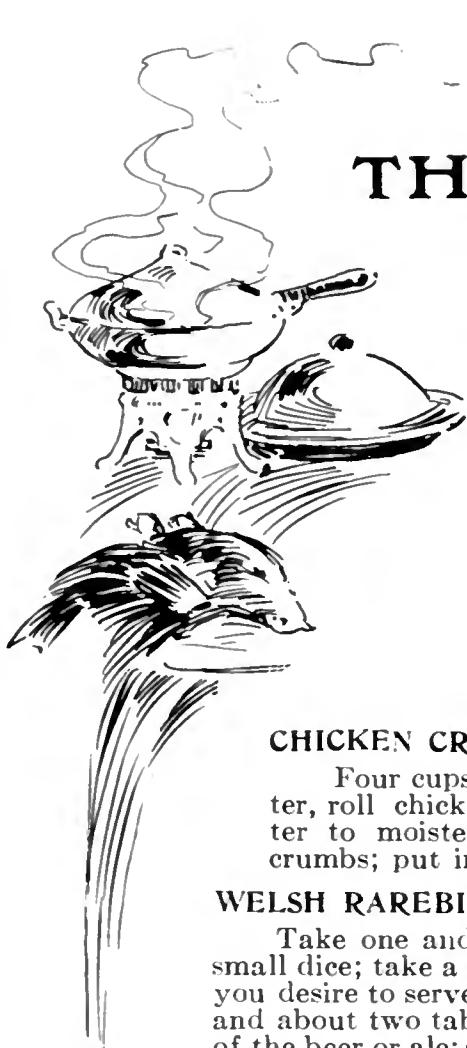
A complete chafing dish consists of a stand and lamp, dish proper, cutlet dish, and hot water pan, and is most frequently of brass or copper, nickel-plated; or of German silver with a silver plating. When wood alcohol is used, fuel is not an expensive item, as it is said that a pint is more than sufficient for ten receipts.

Any light breakfast or luncheon can be prepared on a chafing dish, using another spirit lamp for coffee or tea, and for late supper for a few, no other way of preparing them is as practicable. An entree at dinner may also be attractively served in a chafing dish, and any ordinary cooking done in a saucepan on the range can be done in one of these. Chops and steaks can be daintily done by using a scant amount of butter, and chicken, trout, frogs legs, crab, chops, liver and bacon can be done equally well.

For a quick meal on a chafing dish nothing equals one of the many preparations of eggs, boiled, poached, fried with bacon, scrambled or in one of the many omelettes. Most receipts for the chafing dish are best served on fresh toasted bread or crackers.

Care should be taken to prevent scratching the dish with a metal spoon. A wooden one is better.

We append a few receipts gathered from various competent authorities:



THE CHAFING DISH

MEATS COOKED IN THE CHAFING DISH.

More skill and care are needed, of course, to cook meats than eggs, oysters or rabbits; still the great practical difficulty has been removed by the help of the Chafing Dish.

CREAMED CHICKEN.

Two cups cold chicken cut in small pieces, one cup chicken stock, one cup milk or cream, two tablespoons of butter, one heaping tablespoonful of flour, salt and pepper to taste.

Cook the butter and flour together in the chafing dish, add the stock and milk and stir until smooth; put in the chicken, salt and pepper, and cook three minutes longer.

CHICKEN CROQUETTES.

Four cups mixed chicken, one cup bread crumbs, three eggs, drawn butter, roll chicken, bread crumbs, eggs, seasoning (and enough drawn butter to moisten) into pear shaped balls; dip into beaten eggs and bread crumbs; put in chafing dish and fry a nice brown.

WELSH RAREBIT.

Take one and a half pounds of soft American Cheese, cut and chop into small dice; take a toaster and toast one piece of bread for each portion of rarebit you desire to serve. Now put into your chafing dish one tablespoonful of butter and about two tablespoonfuls of beer or ale; if milk is preferred use that instead of the beer or ale; add one tablespoonful of Worcestershire sauce, one tablespoonful of dry mustard, one quarter of a saltspoonful of cayenne, and blend thoroughly; add the cheese constantly stirring, and if necessary to produce an even smooth liquid consistency, add more beer or milk. When the mixture is creamy, pour over the toast and serve.

BEEFSTEAK A LA MODE.

Pound of beefsteak cut about an inch thick.

Two tablespoonfuls of butter.

Sliced lemon

Gill of stock or gill of port wine.

Put the butter in the chafing dish, with two or three slices of lemon; when melted add steak, and cook slowly five or ten minutes; pour over it the stock or port if preferred.

ROAST BEEF CHAUFFE.

Cold roast beef

Tablespoonful of butter

Three tablespoonfuls of current jelly

Cayenne, salt

Glass of Sherry or Madeira

Cut beef in small slices, half an inch thick; put butter in the chafing dish, and when melted add the jelly, a dash of cayenne, a little salt and the Sherry or Madeira; add beef and serve hot.

CHICKEN OR VEAL FRITTERS.

Cold chicken or veal

One cup of flour

One tablespoonful of baking powder

Half cup milk, two eggs, salt, pepper.

Beat eggs thoroughly, add the milk and pour on to the flour and baking powder sifted together; beat thoroughly; cut chicken or veal into thin slices, season with salt and pepper; dip them into the batter and fry in the chafing dish.



THE CHAFING DISH

CLAMS.

25 clams (chopped fine)
Two tablespoonfuls of butter
Two tablespoonfuls of flour
Gill of cream
Salt, pepper

Put the butter in chafing dish; when melted, add the flour; add the clams with a half pint of juice; season with salt and pepper, and let them simmer for ten or fifteen minutes; just before serving add the cream and let it come to a boil.

FRIED HALIBUT.

One slice halibut
Four slices of salt pork
One tablespoonful lard
Salt, flour

Sprinkle the halibut with salt and dredge with flour; put pork in chafing dish and fry a nice brown, then remove the pork and add the lard; when very hot put in the fish, fry brown on both sides; serve with slices of pork and lemon.

LOBSTER A LA NEWBERG.

One large lobster
One tablespoonful butter
One gill wine
Three eggs
One-half pint cream

Take the nicest part of the lobster, cut in small pieces, put in chafing dish with butter, season well with pepper and salt, pour the wine over it, cook ten minutes; add the beaten yolks of the eggs and the cream, let all come to a boil and serve immediately

OYSTER PAN ROAST.

Dozen large oysters
Tablespoon of butter
Half-pint oyster juice
Two slices toast
Salt, pepper

Put butter in the chafing dish; as it creams add oysters and juice, seasoned with salt and pepper; cover and cook two minutes; serve on hot toast moistened with juice.

STEWED OYSTERS.

Dozen large oysters
Half-pint milk
Small piece butter
Salt, pepper

Put the milk in chafing dish, and when boiling add oysters and butter; season with pepper and salt.

SWEET BREADS.

Sweet breads
Tablespoonful butter
Salt
Salt pork (strips)

Sweet breads should be well washed and dried; run the pork in with a needle; put the butter in the chafing dish, and when hot lay in sweet breads; salt and cook; turn often to crisp the pork.



THE CHAFING DISH

SHRIMPS.

Half-pint of shrimps (fresh or canned)
Tablespoonful tomato sauce
Two tablespoons butter
Half an onion (grated)
Half cup boiled rice
Gill of cream

Put the butter into the chafing dish; when hot stir in onion and rice, add cream, shrimp, tomato sauce; stir until it boils, then let it simmer for five minutes.

SPANISH CREAM PUDDING.

One-third box of gelatine
One quart milk
Four eggs
One and one-half cups sugar
Teaspoonful vanilla
Pinch of salt

Soak gelatine one hour in milk; beat the yolks of the eggs and sugar together, add to the milk and pour into chafing dish; cook twenty minutes, take off and add the whites of the eggs which have been beaten to a stiff froth; after it has cooled a little add vanilla and salt, and beat five minutes; pour into a mould and set it on ice.

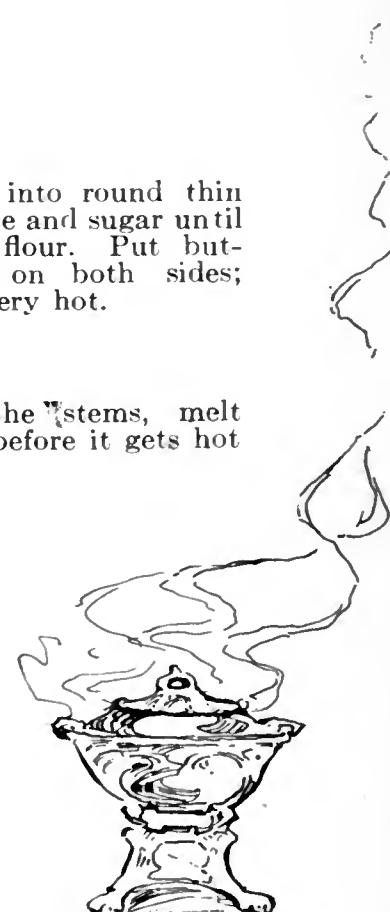
BEIGNETS DE POMMES.

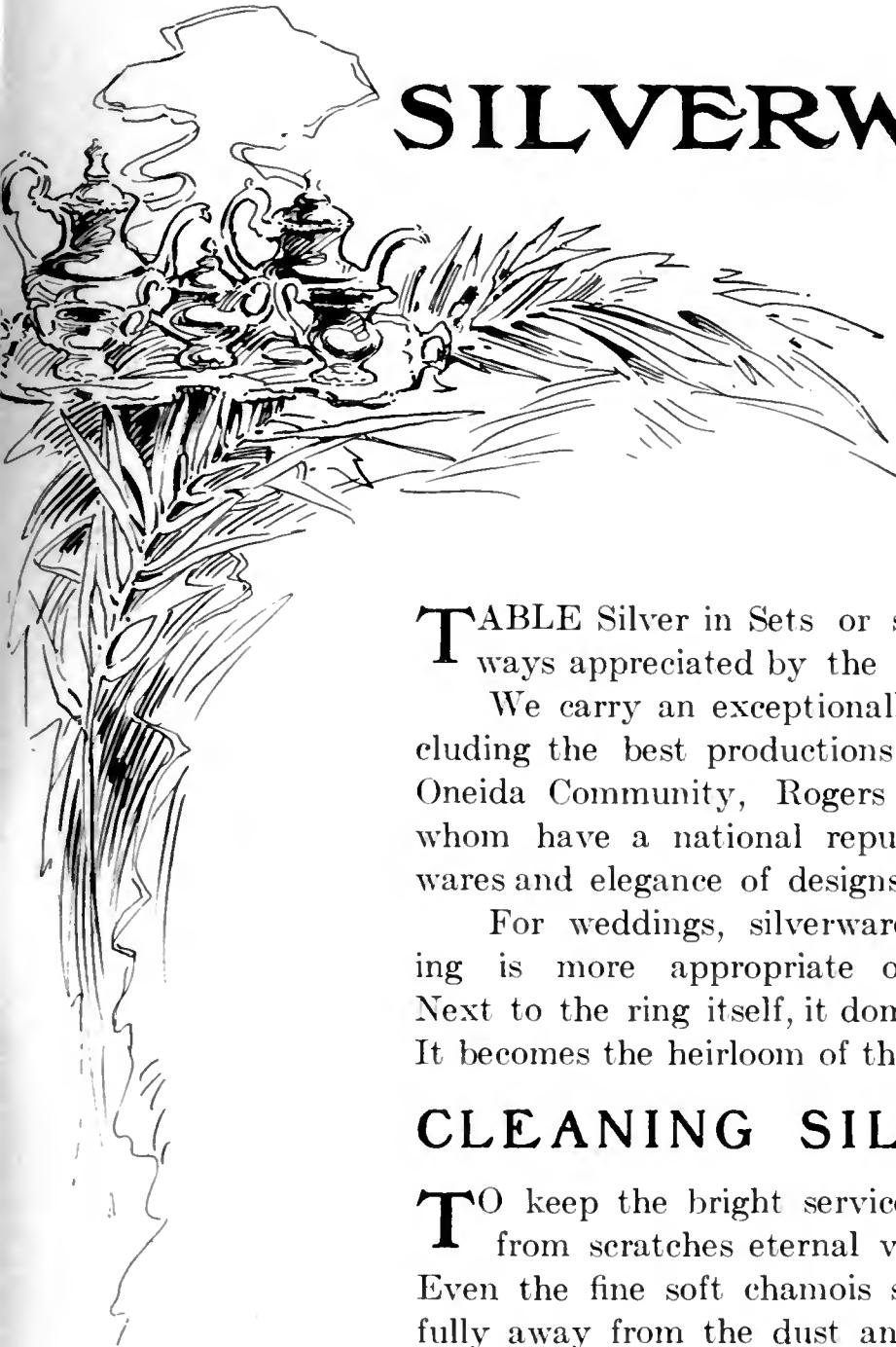
Soft, tart apples
Brandy
Lemon juice
Powdered sugar
Three tablespoonfuls of butter
Flour
Cinnamon

Peel the apples and remove the cores, cut the apples into round thin slices; plunge them into the mixture of brandy, lemon juice and sugar until they have acquired the taste; drain them and dust with flour. Put butter into chafing dish; when VERY hot, fry the slices on both sides; sprinkle with powdered sugar and cinnamon and serve very hot.

FRESH MUSHROOMS.

Peel one dozen medium-sized mushrooms, remove the stems, melt one-half a teaspoonful of butter in the cutlet dish, and before it gets hot lift the dish off and put it on a plate; cover the bottom of the dish with mushrooms; on top of each mushroom put a bit of butter the size of a marble; season each with a little salt and pepper. Return the dish to the flame, and cook from two to three minutes according to the size of the mushrooms.





SILVERWARE

TABLE Silver in Sets or separate pieces is always appreciated by the housewife.

We carry an exceptionally fine assortment including the best productions of Reed & Barton, Oneida Community, Rogers Bros. (1847), all of whom have a national reputation for quality of wares and elegance of designs.

For weddings, silverware is essential, nothing is more appropriate or more appreciated. Next to the ring itself, it dominates all other gifts. It becomes the heirloom of the family.

CLEANING SILVERWARE

TO keep the bright service of silverware free from scratches eternal vigilance is necessary. Even the fine soft chamois should be kept carefully away from the dust and never used on anything but the silver. There are many polishing powders and silver cleaning compounds on sale,

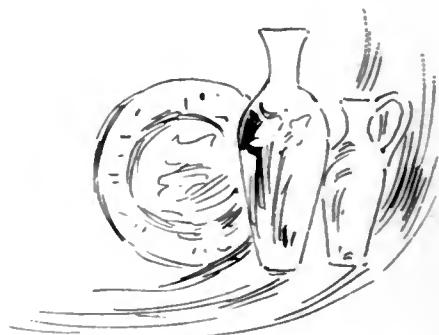
the use of which will destroy the bright surface. It is economy in the end to consult a silversmith or a dealer in silver who understands the care of his wares when purchasing a polishing outfit. "Argentala Polish" prepared by Reed & Barton, the well known silversmiths of New York is one of the most satisfactory compounds for this purpose in the market as it produces a brilliant polish and is not injurious to the surface.

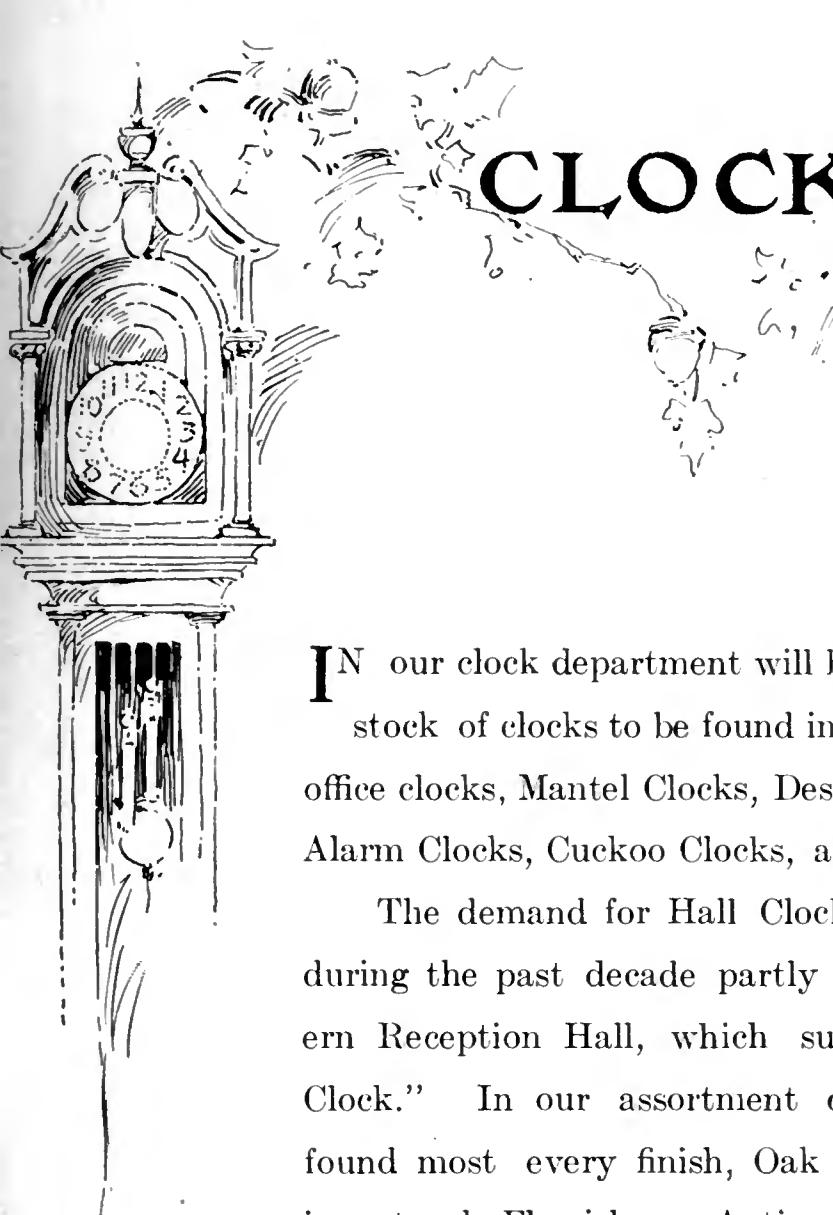


HAND PAINTED CHINA

THERE is scarcely a home of the better class without some pieces of hand painted china; many families would as soon think of being without solid silver spoons. Homes otherwise tasteful and elegant sometimes lack color. A few touches of color, a beautiful hand painted tankard on the buffet, a brilliant vase on the mantel, a few choice pieces on the plate rail or the stein rack,—these lend color and add warmth and life to the home. They go far toward making the home beautiful. These pieces will be found in the Pickard Hand Painted China.

A selection of Picard China is one of the most satisfying gifts. It is a permanent and always pleasing remembrance. Its intrinsic worth makes it a prized gift and its artistic excellence renders it a mark of taste and discernment on the part of the giver. It is an ideal wedding, birthday and holiday present.



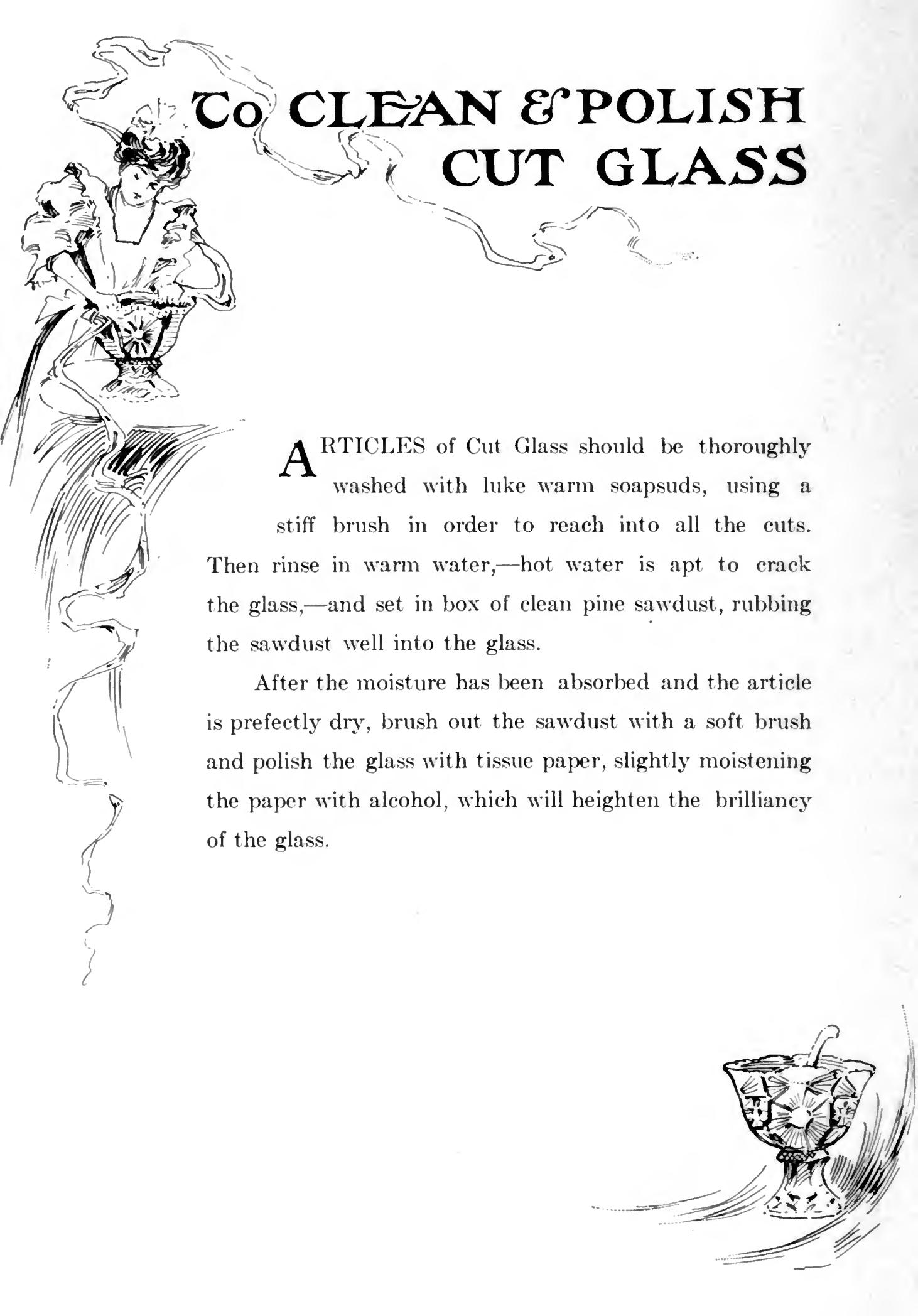


CLOCKS

IN our clock department will be found the best selected stock of clocks to be found in the Southwest, including office clocks, Mantel Clocks, Desk Clocks, Boudoir Clocks, Alarm Clocks, Cuckoo Clocks, and Hall Clocks.

The demand for Hall Clocks has greatly increased during the past decade partly due to the spacious modern Reception Hall, which suggest a "Grand Father Clock." In our assortment of Hall Clocks will be found most every finish, Oak or Mohagany, the former in natural, Flemish or Antique. The chimes of these clocks are rung on tubes, gongs or bells, the tubular bells are of recent invention and the most melodious, all of which are tuned to concert pitch and have a deep rich tone.





To CLEAN & POLISH CUT GLASS

ARTICLES of Cut Glass should be thoroughly washed with luke warm soapsuds, using a stiff brush in order to reach into all the cuts. Then rinse in warm water,—hot water is apt to crack the glass,—and set in box of clean pine sawdust, rubbing the sawdust well into the glass.

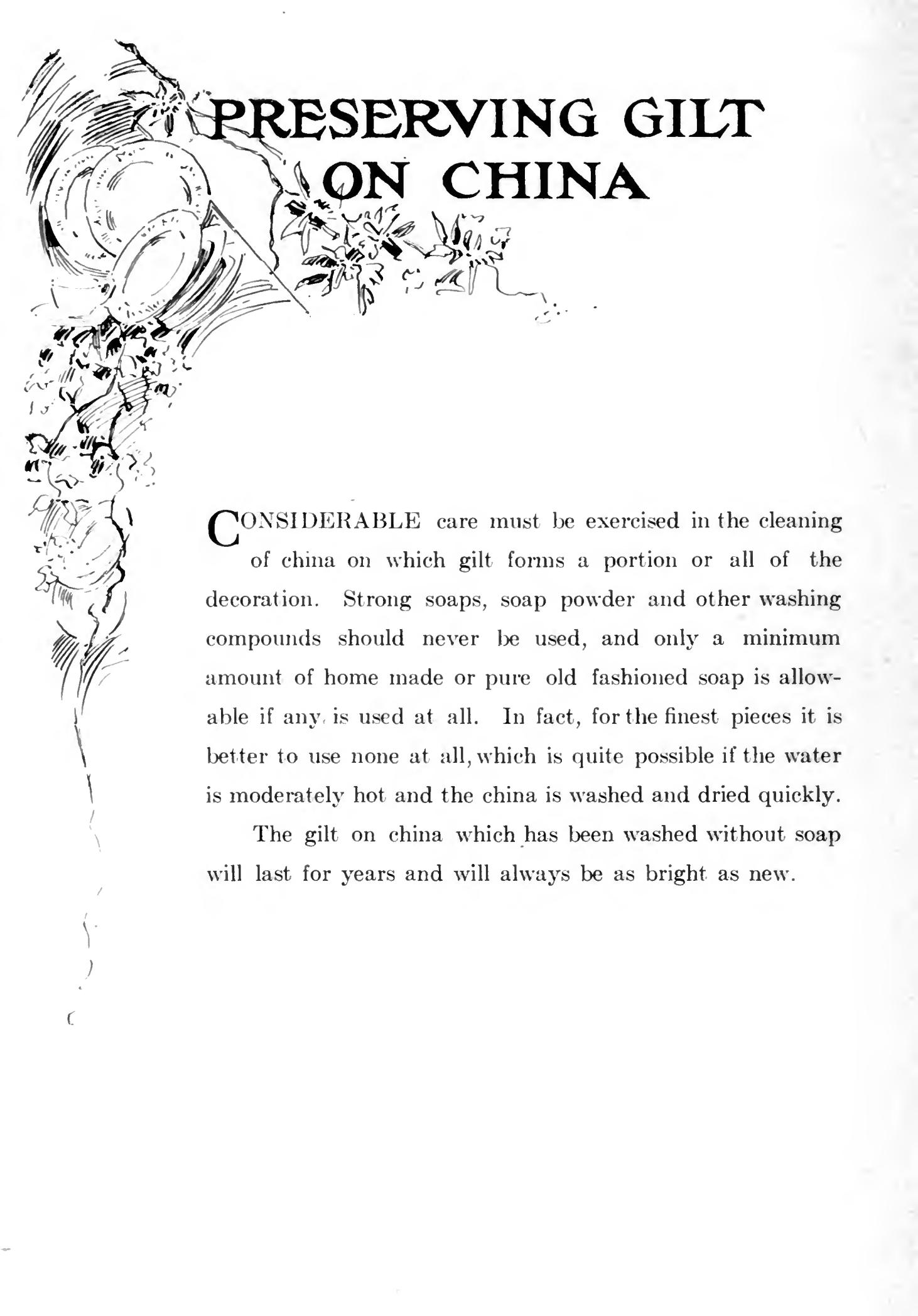
After the moisture has been absorbed and the article is perfectly dry, brush out the sawdust with a soft brush and polish the glass with tissue paper, slightly moistening the paper with alcohol, which will heighten the brilliancy of the glass.





WEDDING ANNIVERSARIES

FIFTH YEAR.....	WOODEN WEDDING
TENTH YEAR.....	TIN WEDDING
FIFTEENTH YEAR.....	CRYSTAL WEDDING
TWENTIETH YEAR.....	CHINA WEDDING
TWENTY-FIFTH YEAR.....	SILVER WEDDING
THIRTIETH YEAR.....	PEARL WEDDING
FORTIETH YEAR.....	RUBY WEDDING
FIFTIETH YEAR.....	GOLDEN WEDDING
SEVENTY-FIFTH YEAR.....	DIAMOND WEDDING



PRESERVING GILT ON CHINA

CONSIDERABLE care must be exercised in the cleaning of china on which gilt forms a portion or all of the decoration. Strong soaps, soap powder and other washing compounds should never be used, and only a minimum amount of home made or pure old fashioned soap is allowable if any is used at all. In fact, for the finest pieces it is better to use none at all, which is quite possible if the water is moderately hot and the china is washed and dried quickly.

The gilt on china which has been washed without soap will last for years and will always be as bright as new.



GEO. RICE & SONS, L. A.